

Veuve Clicquot

ROAST AFTERNOON TEA

Vegan menu

PER PERSON with TEA | 49 ✧ with TEA and a Cocktail | 59

with TEA and a glass of Veuve Clicquot Brut | 59

with TEA and a glass of Veuve Clicquot Rosè | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 75

DESSERTS

VANILLA CHEESECAKE

With passion fruit jelly

APPLE CRUMBLE TART

Set vanilla custard, raspberry gel

CHOCOLATE AND ORANGE BROWNIE

With chocolate ganache

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

FALAFEL

With hummus, mustard cress

CHEESE TART

With parmesan tulle

SANDWICHES

BRIDGE ROLL

Coronation chickpea, coriander cress

ONION LATERAL

Tofu mayonnaise, cress

BAGEL

Cream cheese, lemon, dill & roasted pepper

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

QUEEN OF THE TROPICS

Kah Blanco Tequilla, Mango & Passion
Fruit Puree, Orange Juice and Pineapple &
Champagne foam

SIP AND SERVE

Torres 10yr, Lillet Blanc, Limoncello,
Pineapple Juice, Lemon Juice, Sugar, Soda
Water

ESPRESSO MARTINI

Fair Vodka, Fair Cafe Liqueur, Double
Espresso, Sugar Syrup

Should you require any substitutions or modifications to the items on our menu,
a £5 per Afternoon Tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes.

It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.
(V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

Veuve Clicquot

ROAST AFTERNOON TEA

Vegetarian menu

PER PERSON with TEA | 49 ❖ with TEA and a Cocktail | 59

with TEA and a glass of Veuve Clicquot Brut | 59

with TEA and a glass of Veuve Clicquot Rosè | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 75

DESSERTS

VANILLA CHEESECAKE

With passion fruit jelly

APPLE CRUMBLE TART

Set vanilla custard, raspberry gel

DARK CHOCOLATE ROULADE

Orange mousse, panatella & gold leaf

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

FALAFEL

With hummus, mustard cress

BRATWURST SCOTCH EGG

With pea protein, piccalilli sauce

SANDWICHES

BRIDGE ROLL

Coronation chickpea

ONION LATERAL

Tofu mayonnaise, cress

BAGEL

Cream cheese, lemon, dill & roasted pepper

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

QUEEN OF THE TROPICS

Kah Blanco Tequilla, Mango & Passion Fruit Puree, Orange Juice and Pineapple & Champagne foam

SIP AND SERVE

Torres 10yr, Lillet Blanc, Limoncello, Pineapple Juice, Lemon Juice, Sugar, Soda Water

ESPRESSO MARTINI

Fair Vodka, Fair Cafe Liqueur, Double Espresso, Sugar Syrup

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